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Sustainable Development Goal 12 and sustainable practices: Food loss related to the use of standards

Draft Code of Good Practice

The following document contains proposed topics for a draft Code of Good Practice, submitted by the Working Group led by Sweden (France, Kenya, Slovakia, Sweden, United Kingdom) for discussion by the Specialized Section.

Delegations are invited to send their comments to the secretariat prior to the session.

* Submitted on the above date to include text from contributors to the draft.

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Discussion paper: What could a Code of Good Practise include?

The following paper includes suggestions for a Code of Good Practise. It should be regarded as a basis for discussions on what should a Code of Good Practise should include and what it should NOT include.

The Working Group suggests that as a first step the discussion focuses on which recommendations we primarily suggest should be included in the Code. Then discussions could establish whether the recommendation should be general (ex. Cool products rapidly after harvest) or more specific (cool to optimal temp within x hours after harvest).

Cooperation along the chain concerning planning, handling and distribution

Actors along the chain undertake to work to ensure that production as well as ordered volumes are planned and adjusted to demand, in terms of both quantity and quality.

Actors along the chain undertake to work to improve logistics in order to shorten time from harvest to retail as much as possible.

Actors along the chain undertake to cooperate in order to establish unbroken cool-chains, in temperatures as close to optimal as possible

Buyers along the chain undertake to place orders and/or change orders in good time to allow for products to be carefully harvested, handled and cooled before dispatch

Buyers and producers undertake to cooperate to choose packaging that will help limiting product waste and damages while balancing against the amount and price of packaging material.

Buyers and producers undertake to cooperate with the aim of phasing out the treatment of citrus with ethylene to improve colour as this reduces shelf-life and may cause damages to the produce.

Harvest

Producers undertake to use harvest methods that have as little impact as possible on product quality and shelf life. This includes avoiding harvesting sensitive products in wet weather.

Producers undertake to (regularly?) make measurements of the amount of produce that is wasted including the major causes of the waste.

Post-harvest treatment

Producers undertake to harvest-cool sensitive products in connection to harvest. Harvest cooling shall start no later than two hours after harvest.

Trading

Buyers undertake not to cancel or change orders less than x days prior to planned departure of products from packer/producer

Buyers undertake not to place orders of products before their horticultural maturity

Buyers undertake to avoid specifications that will require unnecessary trimming

Traders undertake to (regularly?) make measurements of the amount of produce that is wasted including the major causes of the waste.

Wholesale level

Buyers at wholesale level undertake that rejections are:

- made no later than three hours after arrival
- based on the sampling procedure specified by the OECD
- followed by control protocol setting out reason and percentage of non-conformity products

Buyers at wholesale level undertake to avoid campaigns that

- invite consumers to buy more than they need
- puts the negative price burden on the farmer

Wholesalers undertake to (regularly?) make measurements of the amount of produce that is wasted including the major causes of the waste.

Retail level

Buyers at retail level undertake that rejections are:

- made no later than three hours after arrival at retail
- based on the sampling procedure specified by the OECD
- followed by a control protocol setting out reason and percentage of non-conformity products

Buyers at retail level undertake to avoid campaigns encouraging consumers to buy more than they can eat. A stable volume and price decreases waste.

Retailers undertake to reduce the amount of produce that is sold in loose presentation.

Retailers undertake to find ways to use or sell damaged or suboptimal products f.ex.

- Sell as cooking products
- Reduce the price
- Use in smoothies salads etc.
- Give to charity

Retailers undertake to (regularly?) make measurements of the amount of produce that is wasted including the major causes of the waste.